

**“Q and Zin” -- Barbecue and Turley Zinfandel  
at Blue Smoke Restaurant**

May 2, 2005

Dear Member:

On Wednesday June 1, we will say hello to summer while bidding a fond adieu to the 2004-2005 vinous and culinary season of The Wine and Food Society of New York. What better way to engage in this annual rite than to chow down on some delicious down-home barbecue with all the fixin’s, while drinking world-class wines? The venue for our dinner is the private balcony of one of Danny Meyer’s brainchildren, Blue Smoke Restaurant, which specializes in authentic, mouthwatering pit barbecue. Blue Smoke has received numerous awards for “Best Barbecue” in New York City since its opening just three years ago. Executive Chef/Pitmaster Ken Callaghan (formerly Executive Sous Chef at Union Square Café) was intrigued by cooking at an early age, and he discovered his passion for barbecue while traveling through the southern United States on a vacation with his parents. He has found the perfect outlet for this passion for barbecue at Blue Smoke Restaurant. Our evening’s repast will be served family-style in an **all-you-can-eat** format.

We have selected several fine California wines to complement our dinner, including Schramsberg Cellars Mirabelle Sparkling Wine, Sonoma Cutrer Russian River Chardonnay and Ridge “Three Valleys” Zinfandel. We will top off our wine selections with **Turley Wine Cellars Zinfandel** from the excellent 2003 vintage. It’s all been said before, but Robert Parker says it best, “Larry Turley of Turley Wine Cellars has almost singlehandedly put Zinfandel on the world’s map. Turley had a simple yet brilliant plan – search out ancient vineyards planted by the first generation of Italian immigrants in the late nineteenth and early twentieth centuries, harvest the grapes at optimum ripeness, make the wines naturally, don’t over-oak them, and then bottle them unfinned and unfiltered. The results are powerful, authoritative, distinctive Zinfandels that reflect the multiple sites from which they emerge.” And I would add, “They taste pretty darn good, too.”

My co-chair Valerie Vicente and I must inform you that seating in Blue Smoke’s balcony is unfortunately limited to only 34 members and guests. So go easy on the lunch, and make your reservations as early as possible to come “strap on the feedbag” with us at our last event this season.

Sincerely,



Ivan Thornton, President

Date: Wednesday, June 1, 2005

Times: Reception 7:00 PM; Dinner 7:30 PM

Location: **Blue Smoke Restaurant**, 116 East 27<sup>th</sup> Street (between Park Avenue South and Lexington)

Contribution: Members \$110, Guests \$120

Dress: **Casual attire** (no coat and tie necessary – after all, it’s *summer*.....almost)

# **The Wine and Food Society, Inc., New York**

## **“Q and Zin”**

**Barbecue and Turley Zinfandel at Blue Smoke Restaurant**

**SERVED FAMILY-STYLE “ALL YOU CAN EAT”**

**Meeting #1055, Wednesday, June 1, 2005**

**Co-Chairs: Valerie Vicente and Ivan Thornton**

### **Starters**

*Warm Barbecued Potato Chips*  
*Devilled Eggs with Toasted Almonds and Watercress*  
*Three-Sausage Sampler with Blue Smoke Mustard & Crackers*

**Schramsberg Cellars Mirabelle Sparkling Wine NV**

### **Salad**

*Iceberg Lettuce Wedges with Creamy Blue Cheese & Bacon Dressing*

**Sonoma Cutrer Russian River Valley Chardonnay 2003**

### **Main courses**

*Memphis Baby Back Ribs*  
*Sliced Texas-Style Beef Brisket*  
*Applewood-Smoked Chicken*  
*Grilled Salmon*

### **Sides**

*Baked Pit Beans with Pork*  
*French Fries*  
*Hush Puppies with Jalapeño Marmalade*

**Ridge Vineyards “Three Valleys” Zinfandel 2002**

**Turley Wine Cellars Zinfandel 2003**

### **Desserts**

*Key Lime Pie*  
*Strawberry-Rhubarb Cobbler with Buttermilk Ice Cream*  
*Banana Cream Pie*  
*Chocolate Cupcakes*

**Executive Chef/Pitmaster: Ken Callaghan**  
**General Manager: Mark Maynard-Parisi**  
**Service Manager: Todd Mott**  
**Private Events Coordinator: Karen Bigman**

THE WINE AND FOOD SOCIETY, INC., NEW YORK

Meeting #1055

RESERVATION FORM

Wednesday, June 1, 2005

**“Q AND ZIN”  
BARBECUE AND TURLEY ZINFANDEL AT BLUE SMOKE RESTAURANT**

Member Name(s) \_\_\_\_\_

Guest Name(s) \_\_\_\_\_

Member(s): # @ \$110.00 \_\_\_\_\_

Guest(s): # @ \$120.00 \_\_\_\_\_

**Members with dues paid and Prospective Members will be given preference up to TUESDAY, May 24.** After that date, guests will be accepted in the order in which their reservations were received.

To make a reservation, please go online to [www.wfsny.org](http://www.wfsny.org) and complete the process electronically. You may pay with a Visa or MasterCard, or you may mail a check to the office.

**Or** if you prefer, you may e-mail [geri@wfsny.org](mailto:geri@wfsny.org) or send a fax to **(212) 297-0444** to reserve your place.

Please indicate your address and telephone number below. **THANK YOU!**

Check must follow and be received at the office within **4 days** of your e-mail or fax to validate your reservation.

Address: \_\_\_\_\_

Telephone: \_\_\_\_\_